Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST -	Δrrival Time	1705	a Signatura:	0	•
No of Meals:	ATTIVAL LILIC	Officer of the contract of the	s Signature:	1	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	boiled egg	1	130	140
Hot Cereal	150 or More	Oatmeal	İsw	145	151
Juice	40	Grape Mice	1c	1001	<del>-</del>
Milk	38 - 40	milk	lc		
		bread (dinner rolls)	2ea		
		butter	lea		
		12/4	lea		1
LUNCH - Arriva			's Signature:_	<i>Z</i>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Buf	210	109	1cc
Stew	160 or more	Dotatos	1	140	101
Hot Starch	150 or more	hicl	isw	1 415	158
Hot Vegetables			1010	/ / / /	
•	160 or more	Grun blanc	1/cm	15	1/2 2
Canned fruits/Pudding	160 or more 40 or less	Grun beans Mitk	1cm	1.51	/6 2
		Milk	10	1.51	/6 2
		Mitk Lello		151	/6 2
Canned fruits/Pudding  DINNER – Arriv No. of Meals:	40 or less	mitk Jello 2 dinner roll 9 butter	10	1.51 A	/62
Canned fruits/Pudding  DINNER – Arriv No. of Meals:	40 or less  val Time:  Actural	mitk Jello 2 dinner roll 9 butter	IC IC 2LA 's Signature:	Arrival	Reheate
Canned fruits/Pudding  DINNER - Arriv	40 or less	Mith Jello 2 dinner roll 9 butter 1700 Officer	IC I	Arrival Temp.	Reheate
Canned fruits/Pudding  DINNER – Arriv  No. of Meals:  Description	40 or less  val Time:  Actural Temperature	Menu/How meal is cooked  Menu/How meal is cooked	.IC IC ILA .'s Signature: Quantity Portion OLA	Arrival Temp.	Reheate Temp
Canned fruits/Pudding  DINNER - Arriv No. of Meals:  Description  Meat  Stew	40 or less  val Time:  Actural Temperature 110 - 140	Menu/How meal is cooked  Price	IC IC IC ILA  Signature: Quantity Portion DLA ISW	Arrival Temp. 103	Reheate Temp
Canned fruits/Pudding  DINNER – Arriv  No. of Meals:  Description  Meat	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked  freh  Tofu Soup	Quantity Portion  1 Sty 1 Sty	Arrival Temp.	Reheate Temp.
Canned fruits/Pudding  DINNER - Arriv  No. of Meals:  Description  Meat  Stew  Soup	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked  fish follo  follo  Menu/How meal is cooked  from  from  Carrots q leftnee	IC IC IC ILA  's Signature:  Quantity Portion  DLA ISW ISW	Arrival Temp. 103	Reheate Temp
Canned fruits/Pudding  DINNER - Arriv  No. of Meals:  Description  Meat  Stew  Soup  Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked  freh  Tofu Soup	Quantity Portion  1 Sty 1 Sty	Arrival Temp. 103	Reheate

#### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

11.29.07

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

#### KJD&CF

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	Arrival Time:	Officer's S	ignature:_	<u>.</u>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	trench toast	2 slcs		
Hot Cereal	150 or More				
Juice	40	Ovarge luce	10	<u></u>	
Milk	38 - 40	milk	1c		
		Bacon	2 S/as		
		butter	lea		
LUNCH – Arriva	d Time:	Officer's	Signature:		
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken W/ banana	15W	100	125
Stew	160 or more		1		1
Hot Starch	150 or more	hi ce	ISW	145	160
Hot Vegetables	160 or more	Lettuce of tomato Wolressing	180	140	160
Canned fruits/Pudding	40 or less	Cantaloup	Isn		
		mik	10		
		ma	ic		
	·H·	- Over ee	10		<del>l</del>
DINNER – Arriv No. of Meals:	al Time:	Officer's	Signature		<del>.</del>
Description .	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature		Portion	Temp.	Temp.
Stew	160 or more	Chicken Adobo	150	100	120
Soup	175 or more	10-	170	1100	126
Hot Vegetables		mushroom Soup	1822	160	180
Canned fruits/Pudding	160 or more	Green Peas	ISN	140	160
Milk	40 or less	peach	128/08		
IVALIA	40 or Less	milk	110		
		ri'cl	118m	1	ļ

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	Arrival Time:	Officer'	s Signature:_	_7	<del></del>
No of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature	Mental 10 in Meat 15 cooked	Quantity	Temp.	Temp.
Eggs/Omelet	140 or More	Donch egg		135	140
Hot Cereal	150 or More				
Juice	40	apape luice	10		1
Milk	38 - 40	milk	ic		
		muffin	2 ca		
		ham	Islas	1010	184
		Orange	10100	701-	100
·····		<u> </u>			<b>8</b> 1
LUNCH – Arriva	ıl Time:	1200 Officer	's Signature:	-4	
No. of Meals:					
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Latte of Self		Temp	Temp
Stew	160 or more	bake Chicken		100	148
Hot Starch		ricl	18W	1/50	160
	150 or more	potatu Salad	ICW	<u> </u>	1
Hot Vegetables	160 or more	Green beans	ISW	150	160
Canned fruits/Pudding	40 or less	grupe	ISW		
		2 dinner rolls	lea		
					1
PATRIKITED A •	1 00.	170 Officer		5	1/
DINNER – Arrix No. of Meals:	ai Ime:	Officer	r's Signature	: <del>7</del>	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
~ · · · · · · · · · · · · · · · · · · ·	Temperature	mentation mean is cooked	Portion	Temp.	Temp.
Meat	110 - 140	fich	-18W	104	-
Stew	160 or more	rice	Isn	-	- /64
Soup	175 or more	Vegetable Somp	ISW	145	1.78
Hot Vegetables	160 or more	mix Vegetable	Isn	148	- 16x
Canned fruits/Pudding	40 or less	Pears	Is/cs		1-2
Milk	40 or Less	milk	10	_	
· · · -		Juse	1/c		
			11,0		

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

Date: 11. 27	7-07	]	Day:	VESDA	7	
BREAKFAST - A	Arrival Time	07/0	Officer's S	ignature:_	Æ	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs		ISN	135	145
Hot Cereal	150 or More					
Juice	40	grape, luice		10		
Milk	38 - 40	milk		10		
		fried rice		Isn	140	15
		banana		1 24		
		toasted bread		Isice.	n	
LUNCH - Arriva No. of Meals:	l Time:	11-6	Officer's	Signature:		<i>L</i>
Description	Actural Temperature	Menu/How meal is cooked	••	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	beet Warany	· -	18W	107	141
Stew	160 or more	Campbell Soun		Isw	150	160
Hot Starch	150 or more				1	
Hot Vegetables	160 or more	Sweet peas		Isw	150	160
Canned fruits/Pudding	40 or less		······································		1	T
		ria		ISTV		
		milk	<del></del>	2 c		
DINNER – Arriv No. of Meals:	val Time:	16 cm	Officer's	Signature		*
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated
Meat	Temperature	n .		Portion	Temp.	Temp.
Stew	160 or more	Beef		/srv	106	143
Soup	<u> </u>	Hill'		Isn	145	165
Hot Vegetables	175 or more	onion Soup		Ism	1.50	
Canned fruits/Pudding	1	Carrote		lerv	150	7/63
Milk	40 or less	peach		15/05	<del>-  </del>	
IVIIIK	40 or Less	milk		10		
	<u> </u>	Juice		10		
Generally, Tempera  • Creamed Item		re: Scoop	tity/Portion: os; cups, tbls: ; pieces; etc.	n; tespn; bowl	; handful; slic	ces; slabs;

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Creamed Items and Hot Cereals: 150 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – No of Meals:	Arrival Time:	Officer's S	ignature:	7	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	Ism	130	140
Hot Cereal	150 or More			70-	
Juice	40	Orange luice	10		
Milk	38 - 40	milk	10		
		muffin	lea		
		Hashbrown	lea	140	181
LUNCH – Arriv	al Time:	/208 Officer's	Signature:	(h	2
No. of Meals:				-	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Relieated
Meat	Temperature	- A. I.	1000	Temp /// 1	Temp
Stew	160 or more	Bect	ISW	101	140
Hot Starch	150 or more	local necessity	10.		1
Hot Vegetables	160 or more	mash potatoe	18rv	140	150
Canned fruits/Pudding	40 or less	mix vegetable sulad	Isn	<del> </del>	<del>                                     </del>
Camed trans/1 ddding	40 OI 1655	Appu			
		Orange Juice	1c		<del>  </del>
		MILK	10	1	<del>//</del>
		17/20 Officials	Signature	9	
DINNER - Arri No. of Meals:	val Time:	Officer's			
DINNER - Arri No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	l l
No. of Meals:	<del></del> -	Officer's	Quantity Portion	Temp.	Reheated Temp.
No. of Meals: Description	Actural Temperature	Menw/How meal is cooked  fish	Quantity Portion	Temp.	Temp.
No. of Meals:  Description  Meat	Actural Temperature 110 - 140	Menu/How meal is cooked  fish	Quantity Portion 1 Stv 1 Stv	Temp.   10-υ   148	l l
No. of Meals:  Description  Meat  Stew	Actural Temperature 110 - 140 160 or more	Menw/How meal is cooked  fish  Hick  Corn Soup	Quantity Portion  ISHV ISNV	Temp.   100   148	-141
No. of Meals: Description  Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked  fish Fice Corn Soup Squash	Quantity Portion ISW ISW ISW	Temp.   100   148   155	Temp/4/
No. of Meals:  Description  Meat  Stew  Soup  Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menw/How meal is cooked  fish  Hick  Corn Soup	Quantity Portion  ISHV ISNV	Temp.   100   148   155	Temp.

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	Arrival Time:	07/0 Officer'	s Signature:_	70	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pancake	25/cs	130	140
Hot Cereal	150 or More				
Juice	40	grape Inice	10		
Milk	38 - 40	milk	10		
		Orange fruit	1		
		Grilled Ham	25/cs	140	150
					_
LUNCH – Arriva No. of Meals:	d Time:	/2/0 Officer	's Signature:	-pe	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chieken (baked)	1sm	101	139
Stew	160 or more			/ / /	/ /
Hot Starch	150 or more	Rice	Ism	135	15-1
Hot Vegetables	160 or more	carrots and peas	18N	100	160
Canned fruits/Pudding	40 or less	Pople	13.0	1/3	,,,,,
		ili ce	1c		
		milk	10		
DINNER – Arriv No. of Meals:	al Time:	/7/5 Officer	r's Signature	fle	mry
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Dot roast	Portion	Temp.	Temp.
Stew	160 or more	pot roast	18W	108	1/5
Soup	175 or more	Lean	10	140	111
Hot Vegetables	160 or more	Hice Colon	Ism	174	16/
Canned fruits/Pudding	40 or less	beans (string)	Isw	/3/	162
Milk	40 or Less	brange	10		}
	1.0 0.1 2000	ADDU JUICE	IC IC		-
			1 ( 17"	t .	4

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 11.24	1.07	Day	SATURE	AY	
BREAKFAST – A	Arrival Time:	0658 offi	icer's Signature:_	4	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature 140 or More			Temp.	Temp.
Hot Cereal	150 or More	Com Cla Vee	Ism		
Juice	40	orange suice	10		<del></del>
Milk	38 - 40	milk			
		twisted bread	10		
<u></u>		Arrolz Caldo	Ism	140	151
		butter	ILA	7.40	, , ,
LUNCH - Arriva No. of Meals: Description	l Time:		icer's Signature:	1	D.L.
Description	Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	meat loaf	1800	104	131
Stew	160 or more	,		1	
Hot Starch	150 or more	HCL	181	145	155
Hot Vegetables	160 or more	mix Vegetable Grapi	1800	150	100
Canned fruits/Pudding	40 or less	Grape	Ign		
		milK	lc		
		Apple Inice	lc		
DINNER - Arriv No. of Meals:		Off	icer's Signature:	<del></del>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	pork chop	Isles	105	138
Stew	160 or more				
Soup	175 or more	Rice	13FP	160	170
Hot Vegetables	160 or more	Aren beans	ISN	140	170
Canned fruits/Pudding	40 or less	Grange fruit	117		
Milk	40 or Less	milk	ic		
		INC	ic	<del>                                     </del>	
	<del></del>	Quantity/		I	

#### Generally, Temperature standard are:

- · Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Date: 11. 23.0°	7	Day:	Fidury		
BREAKFAST – A	Arrival Time	: <b>0701</b> Officer	s Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toust	Зре	80.	120
Hot Cereal	150 or More	French Toust Syrup Pacon mille , su	IPC		
Juice	40	Bucon	Зре	100	140.
Milk	38 - 40	milk to	1	40,	
		drice.		40.	
					<u> </u>
LUNCH – Arriva No. of Meals:	l Time:	/2/o Officer	's Signature:	4	<i></i>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	italian sphalalli	1srv	105.	125
Stew	160 or more	italian sphymatic			
Hot Starch	150 or more	Garlie Brand	2 5/45		
Hot Vegetables	160 or more	7		<u> </u>	1
Canned fruits/Pudding	40 or less	Half Penches	45/cs		<u> </u>
		Milk, Juicy Juice. Turn sundubych.	Ien		
		Ture som Luchach.	Ten		$\downarrow$
DINNER - Arriv No. of Meals: Description	Actural	Menu/How meal is cooked	r's Signature	Arrival	Reheat
Meat	Temperature		Portion	Temp.	Temp
Stew	160 or more	Park aduba	15m	10/	130
	175 or more	Kien 3	1500	148	/6/
		Crab /curn Suns	1500	168	/ 73
Soup Hot Vegetables	160 ormore	Streamed Green Pers	1300	140	1/4
Hot Vegetables	160 or more	Of The Street Con 10-10	11* *		1
Hot Vegetables Canned fruits/Pudding	40 or less	orange	1/en		
Hot Vegetables		7	Jen Jen		

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

#### Kagman Juvenile Detention & Correctional Facility

#### Daily Menu & Temperature Log of Hot/Cold Meals

n 11/25	/0.7		77. 201		
Date: ///22			40R9)	Per	
BREAKFAST - A	Arrival Time	: 0710 Officer's S	Signature:_	10	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature			Temp.	Temp.
Hot Cereal	150 or More	Bangaa Pancake	3	<del>                                     </del>	lus
Juice	40	willed Hem	207	145	137
		chilled strice	1/2 -		
Milk	38 - 40	milk	/c.		
	ļ .	nargerine	1		
		nargerine	a	ļ	
		/			
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	820g L / /	7		/emp
Stew	160 or more	poast fuskey	302	105	/
Hot Starch	150 or more	drusting and grave 1	11		<del> </del>
Hot Vegetables	160 or more		/ac		1
Canned fruits/Pudding	40 or less	Bajoed sweet pototo	1/20	15-2	165
Camica Hunszr adding	40 01 1655	suasoned pues and carrofs	1/2 c	<del> </del>	<u> </u>
		Howevode wheat roll	2	<u></u>	
		Honey der	10		
DINNER - Arriv No. of Meals:	val Time: 16	officer's	کی Signature:	Sy	<del>}</del>
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Description	Temperature	menution means cooked	Portion	Temp.	Temp.
Meat	110 - 140	stictry around heef	302.	1005	138
Stew	160 or more	stirfry ground beef stenned rice	1/3 0.	<del> </del>	140
Soup	175 or more	french oxion coup	1,,,,	15-1	161
Hot Vegetables	160 or more	marinated lettuce and toward	Culé	<del>  /                                   </del>	<del>  / 6 /</del>
Canned fruits/Pudding	40 or less	rearing pay 127000 may 75majo	<u> ع رس                                  </u>	1	+

Description	Acturat	Menwhow meal is cooked	Quantity	Arrivai	neneated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	stiffry ground beef	302.	1005	138
Stew	160 or more	steamed rice	1/3 c.	150	140
Soup	175 or more	french oxion coup		151	161
Hot Vegetables	160 or more	marinated leffuce and toward	Culé		•
Canned fruits/Pudding	40 or less	peach halpes	2		
Milk	40 or Less	wilk	1 c.		
		wargarine	1		

Generally, Temperature standard are: Homemade wheaf

Creamed Items and Hot Cereals: 150 Deg. F, or more

Quantity/Portion: Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc......

- Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time	: 0700 Officer's S	ignature:	ff fil	word
Description	Actural Temperature	Menu/How meal is cooked		Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Tamóf	45/65	130	145
Hot Cereal	150 or More	Turkey bacon	25/05	145	- <del>f</del>
uice	40	Grupe Lica	Ien		
Milk	38 - 40	Mile	len		
		orange	jen		
LUNCH – Arriva No. of Meals:	l Time:	Officer's	Signature:_	4	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	Grilled Glazed Hum	28/4	4	135
Stew	160 or more	4		7	
Hot Starch	150 or more	Steamed Tapioca	1 en	145	150
Hot Vegetables	160 or more	Shaken Mixed 1004005	1200	145	162
Canned fruits/Pudding	40 or less	Myrdurin crany	1500		
		MILL Juica Jutes	in		
		turn Sul Jurhich	1 ,,,		
DINNER – Arriv No. of Meals:	val Time:	Officer's	Signature:	H	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
	110 140			106	130
Meat	110 - 140	Sanfred Chicken	1580	/ 00	129
Meat Stew	160 or more	Sanfeed Chicken	1540	/ 80	130
Stew Soup	160 or more 175 or more	untra sur	1500		170
Stew Soup Hot Vegetables	160 or more	7-0 047022		150	
Stew Soup Hot Vegetables Canned fruits/Pudding	160 or more 175 or more 160 or more 40 or less	sonfeed Mix vegtes	ISVV	140	170
Stew Soup Hot Vegetables	160 or more 175 or more 160 or more	untru sur	1500 1500	140	170

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- · Salads, Juices, and Canned Fruits: 40 Deg. F, or less

# Kagman Juvenile Detention & Correctional Facility

	Daily Me	nu & Temperature Log of Hot/	<u>Cold Me</u>	<u>als</u>	
Date: /1/2	Day:	UESDA	ŀΥ		
BREAKFAST No of Meals:	- Arrival Time	:0655 Officer's !	Signature:_	Aff	<b></b>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH TOAST SUPREME	200-	130	1068
Hot Cereal	150 or More	TURKEY BACON	2 pcs.		•
Juice	40	CHILLED JUICE	1/20.		
Milk	38 - 40	MAPEESYRUP	2ea		
		MARGARINE	Ira.		
		GRAHAM ORACKERS	3pes.		,,
		MILK	10.		
LUNCH – Arr No. of Meals:	rival Time: /	111/	Signature:	Aff	-
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
7.4	Temperature			Temp	Temp
Meat	110 - 140	GRILLED TURKEY WISHISST	1/3 c.	1-5	134
Stew	160 or more	BAKED BUNS			

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED TURKEY WISHISS]	1/3 0	1-5	134
Stew	160 or more	BAKED BUNS	11000		
Hot Starch	150 or more	FRUITED COLESLAW	16.		1
Hot Vegetables	160 or more	ITALIAN SOUP	10-	100	163-
Canned fruits/Pudding	40 or less	BANANA	lea.		
		MILK	le.	1	
		. *	<u> </u>		

DINNER - Arrival Time: 1640 Officer's Signature: No. of Meals:

Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	FISH MAHIE W/ TARTAR SAME	30Z	1-1	140
Stew	160 or more	STEAMED RILE	1/30.	100	163
Soup	175 or more	SQUASH	Yre.	160	171
Hot Vegetables	160 or more	DINNER ROLLS	210.		1
Canned fruits/Pudding	40 or less	MARGARINE	1-ca:		
Milk	40 or Less	CORN SOUP	10.	15-5-	175
		HALVES PERCHES			
		Milk Quantity/Portion:	le.		

#### Generally, Temperature standard are:

Creamed Items and Hot Cereals: 150 Deg. F, or more

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

10. Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

## Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

Date: 11/19/0-	·	Day:_	MONDAY	<del></del>	
BREAKFAST – . No of Meals:	Arrival Time		r's Signature:_	-1141	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRMUBLED EGGS	1500	135	1015
Hot Cereal	150 or More	HASH BROWN POTATOES	ISAN	140	15-2
Juice	40	BANANA MUFFINS		1 1	
Milk	38 - 40	MILK	100		
		JELLY	i en		***
		MARGARINE	1 cm		
LUNCH – Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	r's Signature:	Arrival	Reheated
Doscuption .	Temperature	menu now meat is cooked	Quantity	Temp	Temp
Meat	110 - 140	BBaPORKCHOP	302	100	145
Stew	160 or more	POTATOES	iv.	150	165
Hot Starch	150 or more	DINNER ROUS	2pex.	100	(6-0
Hot Vegetables	160 or more	SEASON VEGIES	1/2 =-	0/6	
Canned fruits/Pudding	40 or less	WALDORF SALAD	1/20.	Cold	
		MIK	le.		
	T. PT.	1700 Office		1/4	
DINNER – Arriv No. of Meals:	al Time:/	Office	r's Signature:	_ <i>U(\/\</i>	V
Description	Actural	Menu/How meal is cooked	0	Arrival	10.31
	Temperature	menoriton mest is cooked	Quantity Portion	Temp.	Reheated Temp.
Meat	110 - 140	CHICKEN WIDUMPHINS	302	100	115
Stew	160 or more	STEAMED RICE	1/30.	1000	lus
Coun	175 00 000			<del></del>	

Meat	110 - 140	CHICKEN WIDUMPHINS	302	100	118
Stew	160 or more	STEAMED RICE	1/3c.	100	lus
Soup	175 or more				1.00
Hot Vegetables	160 or more	STEAMED BROCCOLI	1/2e.	150	165
Canned fruits/Pudding	40 or less	CATALOUPE	lc.	•	
Milk	40 or Less	MILK	10.		
		•		<u> </u>	

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

#### Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time	Officer's S	ignature:_	19	2
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Stewn 1 egg	1en	130	145
Hot Cereal	150 or More	English Luffin	Ien	140	150
Juice	40	Grupe Juren	Ihn	40	1.0
Milk	38 - 40	Milk	1 cm	42	
		orum e	129	4-	
		Craham crucher	lea	<u> </u>	
LUNCH – Arriva No. of Meals: Description	Actural	Officer's  Menu/How meal is cooked	Signature:	Arrival	Reheated
Meat	Temperature		ļ <u>.</u>	Temp	Temp
Stew	160 or more	Stir for Grand beet Carrot	1 Sm	109	131
				<del></del>	1
Hot Starch	150 or more	Rich	120	145	160
Hot Vegetables	160 or more	Stenned Green Pens	1840	130	15
Canned fruits/Pudding	40 or less	ATTIE	100		
		Mille Jujen Jujer	/m		
		Time I down to the		1	Ì
	<u> </u>	John Sandwhich	1-2-	ــــــــــــــــــــــــــــــــــــــ	
DINNER - Arriv No. of Meals:		705 Officer's	Signature	/_/_	4_
DINNER - Arriv No. of Meals: Description	Actural		Quantity	Arrival	Reheate
No. of Meals:		705 Officer's  Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Temp.
No. of Meals:  Description	Actural Temperature	705 Officer's	Quantity	Arrival	Temp.
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked  Chicken 8-m fling	Quantity Portion	Arrival Temp.	Temp.
No. of Meals:  Description  Meat  Stew  Soup	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked  Chrelen 8-m fling  on you sump	Quantity Portion	Arrival Temp.	Temp.
No. of Meals:  Description  Meat  Stew  Soup  Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked  Chicken 8-m fling	Quantity Portion	Arrival Temp.	Temp.
No. of Meals: Description  Meat Stew Soup Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 175 or more 160 or more 40 or less	Menu/How meal is cooked  Chrelen 8-m fling  on you sump	Quantity Portion	Arrival Temp.	Temp.
No. of Meals:  Description  Meat  Stew  Soup  Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked  Chrelen 8-m fling  on you sump	Quantity Portion	Arrival Temp.	Reheate Temp. /2.5

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	6703 Officer's S	ignature:_	1500	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature 140 or More			Temp.	Temp.
Hot Cereal	150 or More	Arrola Callu.	15m	1	155
Juice	40	Desil ( )	1 000	/ur	10 -
Milk	38 - 40	Cerent, Milk. Jury Juke	In		****
		Catalum evertus y	Ira		
LUNCH Arriva No. of Meals:	l Time:/		Signature:	Arrival	Reheated
Description	Temperature	Menu/How meal is cooked	Quantity	Temp	Temp
Meat	110 - 140	Turken shitle Chuesa	1em	cold	Ash.
Stew	160 or more	Furlay suris Chiesa	1		
Hot Starch	150 or more				
Hot Vegetables	160 or more	onion Sump	1-	145	16 m
Canned fruits/Pudding	40 or less	orange	Im		
		Milk , Join Ryg Sundwhith	In		
		Ryg Sundwhith	les	1	,
DINNER – Arriv No. of Meals:	al Time:	•	Signature	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	sphi geffi	Isn	105	115
Stew	160 or more	, , , ,	'	ļ	<b></b>
Soup	175 or more	Crub/corn Sur	15m	160	171-
Hot Vegetables	160 or more	Gralis Bread	244		
Canned fruits/Pudding	40 or less	Half Peuchs	/m		
Milk	40 or Less	Mille disco	/m	<u> </u>	
		Tum sundlyhoch-	1 Jan		
Generally, Tempera  • Creamed Ite		Quantity/Portion: Scoops; cups, tbls eals: 150 Deg. F, or more  Quantity/Portion: Scoops; cups, tbls Each; pieces; etc.	n; tespu; bowl	; handful; slic	es; slabs;

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time:	Day: F	Signature	#	
No of Meals:		Officer's	Signatur	7/	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	blue barry Pan Cakes	3 cm	135	111
Hot Cereal	150 or More	cheminal Herm	1en	140	145
Juice	40	Grafe Llyica	len	1-1	
Milk	38 - 40	Male	Icm	<del></del>	
		Graham Cruspers.	4 en		
					0
LUNCH – Arriva No. of Meals:	d Time:/	2/0 Officer's	Signature:_	A	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Description	Temperature	Membrow mear is cooked	Quantity	Temp	Temp
Meat	110 - 140	Grille & bum	Zen	1-9	140
Stew	160 or more				
Hot Starch	150 or more	Stummed Sweet Potato	1 en	140	155
Hot Vegetables	160 or more	Somber & Mix Vegris	1500	7-7-	<u> </u>
Canned fruits/Pudding	40 or less	mandavine olanje	1354	150	15-
		wille.	7 en	1	
		Dinna volls	200	<del>                                     </del>	
DINNER – Arriv No. of Meals:		7705 Officer's	Signature:	16	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	Pork a dobe	Portion /STV	Temp.	Temp.
	1.00	D. a area	1370	703	/43
Stew	160 or more	Ki Ca		.1	
	175 or more	Mushron landen ent	1000	160	170
Stew	<del>. </del>	Mushroom Jonion sort	1srv	160	178
Stew Soup	175 or more	Mushroom Jonion sort  Green Salad  ADDIA	15m	160	178
Stew Soup Hot Vegetables	175 or more 160 or more		11/	160	/78

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Each; pieces; etc.

Creamed Items and Hot Cereals: 150 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

## KJD&CF

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	0700 Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	that I that each	2 ln	130	142 142
Hot Cereal	150 or More	11 ar 2 201/22 773	222	120	770
Juice	40	Come 1 11stc .	Ien		
Milk	38 - 40	Marike	Ten		
		tent brend	Ien		<u> </u>
		butter 1-1/4	Ten		<del> </del>
······································		Grahum Craelor	110		1
LUNCH – Arriva No. of Meals:	l Time:/	/2/0 Officer's	Signature:	_ R	<u> </u>
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Clara Lucia		Temp	Temp
Stew	160 or more	Chuese burger	per	103	130
Hot Starch	150 or more	Chall Umill Call	1 11	130	150
Hot Vegetables	160 or more	Chroca poste sor.	1000	1/ 5-	<del>                                     </del>
Canned fruits/Pudding	40 or less	(efam )	-		
		Leffice, Popular, onson			
		meronar , katched.			
DINNER – Arriv No. of Meals:			Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	Mahi-Mahi w/Tartar Su	ue 15m	<del> </del>	15-0
Stew	160 or more	Pian	Ism	7.	160
Soup	175 or more	onton surp	Isn	160	175
Hot Vegetables	160 or more		11/	<del></del>	1
Canned fruits/Pudding	40 or less	APPLA	Im		
Milk	40 or Less	10 ica	Im	,	<del> </del>
		egg Sanduliver	11000	1	

## Kagman Juvenile Detention & Correctional Facility

Daily Menu	&	Tem	perature	Log	of	Hot/	Cold	Meals

Date: ///4/0-	<del>2                                    </del>	————	"	Wednes		
BREAKFAST – No of Meals:	Arrival Time	: <u>0725</u>	Officer's	Signature:_	78	1
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Eges		1/20.	135	100
Hot Cereal	150 or More	Hash browned Potato	us.	1/20	140	150
Juice	40	Chilled Junce	<u> </u>	1/20	-/(-=	,
Milk	38 - 40	Milk		1/401		
				ic.		
LUNCH – Arriva	al Time:/	155	Officer's	Signature:	JY.	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Meatleaf	-	302	108	145
Stew	160 or more	Mashed Patatoes		5/	155	1. 0-
Hot Starch	150 or more	White Roll	· · · · · · · · · · · · · · · · · · ·	120.	/3 -	165
Hot Vegetables	160 or more	Reas + Carrots		1/20.	1-10	11.1
Canned fruits/Pudding	40 or less	Proph		2	7-01	187
		Angel Food cake		1		<del> </del>
		MAIK		10.		
DINNER - Arriv No. of Meals:	<del>,</del>		Officer's	Signature:		, and the second
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival	Reheated
Meat	110 - 140	Turkey Adobe W/Ve	· · · · · · · · · · · · · · · · · · ·	Portion 307	Temp.	Temp.
Stew	160 or more	Fruch Opier Soup	7,	130 K	160	175
Soup	175 or more	Stumed Rice	-	2/30.	150	160
Hot Vegetables	160 or more	Garden Salad W/ dre	rino	1730.	130	<del>                                     </del>
Canned fruits/Pudding	40 or less	15 41 · 1 · 0 · 1/ · 2 · · · · · · · · · · · · · · · · ·	!!	2/1		<del> </del>
Milk	40 or Less	Pine apple	France Contract Contr			
		Milk		10.		<del> </del>
	4 m		ıtity/Portion:		1	1

#### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

## KJD&CF

Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

Date: \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\		Day:	resde	m	
BREAKFAST – A	Arrival Time	:6705 Officer's !	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Punculcus / Ham	3 m	130	140
Hot Cereal	150 or More	Ceren ( free crispy)	1500	120	ļ <b>.</b>
Juice	40	(Plane)	In		
Milk	38 - 40		Im		<del> </del>
		1.4/24. 1/11.	im		
		Carriedon Continuos a	In		
		Charmen Charles	12		7
LUNCH – Arriva No. of Meals:	l Time:	Officer's	Signature:	d	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled Park Chops	Znu	164	120
Stew	160 or more	TOTAL TOTAL CAST S		1	12)
Hot Starch	150 or more	RKL	1508	140	155
Hot Vegetables	160 or more	Green Salad	brv	1	103
Canned fruits/Pudding	40 or less	APPLA	1000		
		Wille July Juica	In		
		Liller Teller	124		1
<del></del>	1	1 10/420 /2/19-	1/24		<del>//</del>
DINNER - Arriv No. of Meals:	al Time:/	Officer's	Signature	:	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
34	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	surfeed pref/Vegles.	15m	105	140
Stew	160 or more	Prin "	15rV	150	160
Soup	175 or more	curn /crab surp	ISVV	150	175
Hot Vegetables	160 ог тоте				
Canned fruits/Pudding	40 or less	orany hundarin	1 cm		
Milk	40 or Less	hiracy luia	1/en		
		That ex totally	Ien		
Generally, Temperate Creamed Item Vegetables a	ms and Hot Cere	Quantity/Portions Scoops; cups, this Each; pieces; etc Deg. F, or more	n; tespn; bow	; handful; slic	es; slabs;

Kagman Juvenile Detention & Correctional Facility

## Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time	Day:			
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Inner tangt / Lacon	4 s/ca	130	145
Hot Cereal	150 or More	oatmal	1500	-	
Juice	40		1en		
Milk	38 - 40		In		
		Graham Crackers	124		
		crange.	ien		
		J	7		
LUNCH - Arriva No. of Meals: Description	l Time:	Officer's Menu/How meal is cooked	Signature:  Ouantity	Arrival	Reheated
Description	Temperature	wenterflow meat is cooked	Quantity	Temp	Temp
Meat	110 - 140	Park adubs	1500	104	145
Stew	160 or more			7	
Hot Starch	150 or more	Rice	1300	140	15%
Hot Vegetables	160 or more	Grens Sta Solad	1300	1	
Canned fruits/Pudding	40 or less	grund Mandany	15rv		
		Mile Juica, buffy	1/cm		
		whit tolls, Tuna Sundishes	1 /en		
DINNER – Arriv No. of Meals: Description	al Time:	Officer's  Menu/How meal is cooked	Signature	Arrival	Reheated
	Temperature	Monation filear is cooked	Portion	Temp.	Temp.
Meat	110 - 140	Ment Last Gray	Srv	105	1915
Stew	160 or more	Ryca	1 Sep	1/50	175
Soup	175 or more	onion/Mushroum sont	1500	1 / 2 -	175
Hot Vegetables	160 or more	White rolls. c	1		
Canned fruits/Pudding	40 or less	MP/R			
	40 or Less	Juicy Juica	120		
Milk	40 OI LC33	1 10 1004 6/0100	: 1 /	· ·	

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

#### KJD&CF

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time	: 6705 Officer's S	ignature:	'Illu	ne g
No of Meals:			-		0
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature 140 or More	Standard Illa	1 ~~	Temp.	Temp.
Hot Cereal	150 or More	Stande eggs / Ham		130	50
Juice	40	enties metra	in	(५०	рв
Milk	38 - 40	· · · · · · · · · · · · · · · · · · ·	/en		<del> </del>
		1 4 / 14//	12		<u></u>
<u>.</u>		bottom /Je/ly			<del>-</del>
	<u> </u>	,			<del> </del>
	L				
LUNCH – Arriva	l Time:	Zou Officer's	 Signature:	-	
No. of Meals:		Officer's a	oignature.	4	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature			Temp	Temp
Meat	110 - 140	Turky (swis) Cheese burger.	100	Cold	012,
Stew	160 or more	T V			
Hot Starch	150 or more	onten Surt	en	145	120
Hot Vegetables	160 or more	walderf Salad	[m		
Canned fruits/Pudding	40 or less	orange	1 en		
·		<i>J</i>		<u> </u>	
					0
		• -		S.	
DINNER – Arriv	al Time:	/760 Officer's	Signature	_ 9	·
No. of Meals:	T				
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	Clalin adula	1 Sm	105	1 emp
Stew	160 or more	Diver	1500	150	1//
Soup	175 or more	and a	/ JFV	1 .	171
Hot Vegetables	160 or more	Green Peus / Carrots	1.500	150	11.
Canned fruits/Pudding	40 or less		1300	150	145
Milk	40 or Less	buffer le 11.	1 in		<del></del>
		1942, Jally. "	1m		
		1 /			

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

## KJD&CF

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	0703 Officer's S	ignature:_	Je Je	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	hall mes	zen	135	24
Hot Cereal	150 or More	sathur 1 Teman 1	1311	140	750
Juice	40		Len	1-1-5	7 -
Milk	38 - 40	Thrist burned	Ven		<del> </del>
		Liller Lelly	1em		<del> </del>
		Cortelana Cruckar	len		<del></del>
		GA WHAT !	1,		
LUNCH – Arriva No. of Meals:	l Time:	,	Signature:		ung
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Carallal II. Charles	- 2 42	Temp	Temp
Stew	160 or more	union Surp Gazed fram	Jen	150	145
Hot Starch	150 or more	Taprocu	ISTV	1, 10	150
Hot Vegetables	160 or more	Staymed Mix vecks	1 cm	150	160
Canned fruits/Pudding	40 or less	Grand MIX Veges	1	10-	100
		Wille how	/m	+	<del> </del>
		Mile Jack	1/cm	+	<del> </del>
	<u></u>	Janow muz	1 per		<u>/</u> 1
DINNER – Arriv	,		Signature:		ursy
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Chiefan Dumpling / Vegnis	15m	102	140
Stew	160 or more	RICA WAPING / VEGITS	1500	1150	163
Soup	175 or more		//	+:-	<del> /</del>
Hot Vegetables	160 or more	Southered Corn	1520	150	160
Canned fruits/Pudding	40 or less	APPI	Ien		-
Milk	40 or Less	Lice Syca, buffer / July	len	1	<del> </del>
		117 11 11 11 11 11	129		

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## KJD&CF

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	Arrival Time	Officer's S	ignature:_	4/	7.
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	James Jan Gan Cokes / Lacon	3 en	125	141
Hot Cereal	150 or More	Southern Cerent	1.520	145	155
Juice	40		In		
Milk	38 - 40		1m		
TINCIT	1 m: 11	<b>F</b> 4		W.	`a
LUNCH - Arriva No. of Meals:	ıı ıme:	Officer's	Signature:	A	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Civilled Chrelin brevet	Im	104	134
Stew	160 or more		/	1	
Hot Starch	150 or more	Rren	1.500	lux	100
Hot Vegetables	160 or more	Pens/Carrots	سدم ا	7 3	13
Canned fruits/Pudding	40 or less	4001	1 /200		
		buther lally	Im		
		white rolls	0.00	†	
DINNER – Arriv No. of Meals: Description	Actural	Officer's  Menu/How meal is cooked	Signature:	Arrival	Reheated
Meat	Temperature		Portion	Temp.	Temp.
Stew	110 - 140 160 or more	Surfeed beet /bell Pepper	1000	10/	145
Soup	175 or more	River	1500	150	165
Hot Vegetables	160 or more	Mushroom	1/20	160	1775
Canned fruits/Pudding	40 or less	Green Sulad	1/cm	↓'	
Milk	<u> </u>	orange hunderin	<u> </u>		
MIK	40 or Less	July Jurca, butter, July			
		white roll / turn sundulet			
		Quantity/Portion:			

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: \\ ' 18 -0	, 1	Day: <sub>-/</sub>	Thursde	-	
BREAKFAST – A	Arrival Time:	Office	r's Signature:_	M	• •
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	The of hand	1en	·	
Hot Cereal	150 or More	outhuril	ISM	140	151
Juice	40	Cenul	In	<del></del>	
Milk	38 - 40		len		1
		butter lelis	Im		
		Gramm Crackers	In		
LUNCH – Arriva No. of Meals:_	ll Time: /t	Office	er's Signature:	Ma	mray
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Sunlered Great beef	Isrv	104	135
Stew	160 or more			10-7	<del>                                     </del>
Hot Starch	150 or more	Rich	1sm	140	150
Hot Vegetables	160 or more	buffered Curn	Isrv	145	140
Canned fruits/Pudding	40 or less	APPIR.	Ten	/43	
		Whint rulls	zen		
		beffer, Jall, Turn Sund	da les		M
DINNER – Arriv No. of Meals: Description	val Time: /	70 / Office	er's Signature:		lung
Description	Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chrehan & dobe	1500	105	140
Stew	160 or more	210	15 m	150	164
Soup	175 or more	Corn somp	1300	158	17.
Hot Vegetables	160 or more	Mix Green Salad	Ism	1/ / 0	<del>                                     </del>
Canned fruits/Pudding	40 or less	Bolls	1en	-	
Milk	40 or Less	July Inta letter //w	77     / .	-	<del></del>
IVIIIK		ペノン・ヘンス・ルマリンペー めいコンペン・・ノフノ	14. /en	1	
IVIIIK		Juhn - roll	zen		

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A		: <b>06.3 8</b> Officer's S	ignature:	<b>-//</b>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated
Eggs/Omelet	140 or More	he me P. a. I.	11 120		Temp.
Hot Cereal	150 or More	Hamana Pancakes	4 PCS	140	155-
Juice	40	Hame overye frice	124	/40	.,,,
Milk	38 - 40	المرابع المرابع	1en		
LUNCH – Arriva	d Time:/	Officer's	Signature:	cf	
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	Turk an adaba	ISTV	165	120
Stew	160 or more	Torkny adobo	70,	/ 53	/
Hot Starch	150 or more	Rica	1500	130	151
Hot Vegetables	160 or more	Suntaled with Maris	ISTV	150	160
Canned fruits/Pudding	40 or less	Surfaed Mix Vignis Panches	yun	100	, , ,
		Wille Jures bother Jelly	129		
		While Juren, buffer Jelly	2 en	<del> </del>	
DINNER – Arriv No. of Meals:	/al Time:/	•	Signature	1	
Description	Actural	Menu/How meal is cooked	Overtity	Arrival	Reheat
	Temperature	menmion men is cooked	Quantity Portion	Temp.	Temp
Meat	110 - 140	Grilled Pork-ChoPs	2 cm	106	150
Stew	160 or more	Rica	1.5012	150	IGO
Soup	175 or more	Crah/arn sur	Isru	160	175
Hot Vegetables	160 or more	Potatue Sula 1	15m		
Canned fruits/Pudding	40 or less	APPIL	In		
A 4211a	40 or Less	drium, butter Jelly	In		
Milk					<del></del>

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for  $3\phi$  minute serving period

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

## KJD&CF

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	Arrival Time	: 6765 Officer's S	ignature:_		Juiz
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	ena d home levelish multi-	15W	130	141
Hot Cereal	150 or More	egg & hum/english Muffer	, , ,	,,,,,	///
Juice	40	Julcy Julea	len		,
Milk	38 - 40	0010	In		
		buffer, Jelly	lan		
		Cora ham Cut land	11100		
		Grave Crawfiles.	72		1
LUNCH – Arriva No. of Meals:	, , , , , , , , , , , , , , , , , , ,	•	Signature:	£	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	I to Hier italian sphigeti	15m	105	125
Stew	160 or more			7	,
Hot Starch	150 or more	Gaylic French brend	2en		
Hot Vegetables	160 or more	Green Salad	ISTU		
Canned fruits/Pudding	40 or less	orange	Ten		
		buffer, Jelly			
		Trhe Sundachors	Ien		
DINNER - Arriv No. of Meals: Description	Actural	/// Officer's  Menu/How meal is cooked	Signature:	Arrival	Reheated
Meat	Temperature	Engle of the	Portion	Temp.	Temp.
Stew	160 or more	700/C Gauso	1500	105	195
Soup	175 or more	union surp		1	170
Hot Vegetables	160 or more		1 SVV	150	1/3
Canned fruits/Pudding	40 or less	Sterne Pens	1 Srv	140	175
	40 or Less	7/1/2	1sm	-	-
Milk			1/200	ł	
Milk		Pro Calada	177	T-::	

Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

## KJD&CF

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

<u> </u>	· · ·	Day:		1	×
BREAKFAST – A	Arrival Time	: <u>0658</u> Officer's S	ian ature: -		
No of Meals:	6	Officer s S	Ignature		$\rightarrow$
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More			Temp.	remp.
Hot Cereal	150 or More	Arrola caldo	10-1	135	155
Juice	40	Arrolz caldo 7mg+ brand	Im	175	<i>75</i> 5
Milk	38 - 40	70-13-	1,000	<del></del>	
		bother, Jelly	7 4 44		
		Carahim Crackers	4m		
		Gramm Gacivars	7.00	,	
	I			1	
LUNCH – Arriva	l Time:	Officer's	Simotuwe	7/	
No. of Meals:		Officer 5		-66	フー
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
N 6 4	Temperature			Temp	Temp
Meat	110 - 140	Ment Cont	1500	10/	135
Stew	160 or more			1	
Hot Starch	150 or more	Rica	1500	110	160
Hot Vegetables	160 or more	buttared com	1500	150	160
Canned fruits/Pudding	40 or less	APPL	Im		
		butter Jelly	1em		
		Dinner roll Tom Sundulach	Ica	M	
			·		1.
DINNER – Arriv	/al Time:	7 v3 Officer's	Signature	. 180	llings
No. of Meals:	/			-//	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature		Portion	Temp.	Temp.
Stew	160 or more	Christian Sump	1500	109	145
Soup	175 or more	/hien	1600	150	165
Hot Vegetables					
	160 or more	Green Prins	1500	140	167
Canned fruits/Pudding	40 or less	APPIL	Im		
Milk	40 or Less	MIC Juin buffer, telly	1/lan	-	
		Kinner rolls, exe Souduhich.	Im		
<u>, , , , , , , , , , , , , , , , , , , </u>		Ouantity/Portion:	•		
Generally, Tempera		Quantity/Portion: Scoops; cups, tblsn Each; pieces; etc.		; handful; slice	es; slabs;

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 11.04.07			Day:S	un da	<u> </u>	
BREAKFAST - A	Arrival Time	: 0658	Officer's S	ignature:_	4	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	PANCAKE		35/65	120	120
Hot Cereal	150 or More	GRILLED HAM	,	1 SCR	140	155
Juice	40	GRAPE JUICE		Teu		<u> </u>
Milk	38 - 40	MILK		ien		<u> </u>
		ORANGE FRUIT		len		
		BUTTER		en		
		SYRUP		1 an		
LUNCH – Arriva No. of Meals:	l Time:	205	Officer's	(	0	<del>)</del>
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN		1312	107	141
Stew	160 or more			-	7 0 1	<del>                                     </del>
Hot Starch	150 or more	RICE		1500	140	150
Hot Vegetables	160 or more	MIX VEGETABLE		1500	150	165
Canned fruits/Pudding	40 or less	MIX FRUITS		ley	1	
		TITIYAS		Ian		
DINNER – Arriv No. of Meals:	val Time:	1760	Officer's	Signature:	0	
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	ROAST BEEF		1500	100	140
Stew	160 or more		·	1/	1/	1, 1
Soup	175 or more	ONION SOUP		1500	160	175
Hot Vegetables	160 or more	CUCUMBER & CABBAG	F	isw	110-	T
Canned fruits/Pudding	40 or less			<del>                                      </del>		
Milk	40 or Less	MILL		len		
		RICE		IIm		
Generally, Temperat		re: Qua Scoo	ntity/Portion: ps; cups, tblsn ı; pieces; etc.		handful; slice	es; slabs;

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Creamed Items and Hot Cereals: 150 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST No of Meals:	Arrival Time	: 0700 Officer	's Signature:_	Chur	3
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	boiled egg	2en	130	191
Hot Cereal	150 or More				<del></del>
Juice	40	apple vice	1-09		<del></del>
Milk	38 - 40	milky	Ien		
		twisted bread.	120		
		Pumpkin (steam)	in		
LUNCH – Arriva No. of Meals:	d Time:	220 Officer	's Signature:	4	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Altall On		Temp	Temp
Stew	160 or more	Chicken Curry	ISN	102	135
Hot Starch					
	150 or more	HU	1549	140	150
Hot Vegetables	160 or more	Mix vegetables	LSVV		
Canned fruits/Pudding	40 or less	Apple'	ler		
		Milk	jen		
	<u> </u>	Grape Inice	in		1
DINNER - Arriv No. of Meals:	<del></del>		r's Signature:	4	<i>)</i> 
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	Pork beef Steak	Portion	Temp.	Temp.
Stew	160 or more	ne stak	1549	150	1 1
	175 or more	Vegetatu soup	<del>-                                     </del>		160
Soup	1	1 . 7 · · · · · · · · · · · · · · · · · ·	150	160	175
Soup Hot Vegetables	160 or more	Mary Callage	1 1 / 1/1/	1 12	11.
	160 or more 40 or less	baby Carrots'	190	140	160
Hot Vegetables	40 or less	bridd	1/ica	140	160
Hot Vegetables Canned fruits/Pudding	<del></del>			140	160

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

## KJD&CF

Kagman Juvenile Detention & Correctional Facility

# Daily Menu & Temperature Log of Hot/Cold Meals

Date: 11.02.6	7		Day: T	rlda.	4	<del></del>
BREAKFAST - A	Arrival Time:	0700	Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs		1.5rV	130	140
Hot Cereal	150 or More	atmeal	····	1311	135	151
Juice	40	grange juice		ley		1 21
Milk	38 - 40	milk		len		**
		pear		100		
		muffin		Im		
						7
LUNCH – Arriva	Time: \0	155	Officer's	lionatura.		
No. of Meals:	1 1 1 1 1 1		Officer's c	ngnature.	4	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken		1.Srv	105	136
Stew	160 or more	Ora Cizori		/~,	103	7 0 0
Hot Starch	150 or more	Rica		15cP	145	151
Hot Vegetables	160 or more	Carrote	<del>-</del>	15VV	150	160
Canned fruits/Pudding	40 or less	Grape		len	1.7	
		milk		Im	1	
		rice		150		
DINNER - Arriv	al Time:	1720	Officer's	Signature:	4	
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated
	Temperature	6		Portion	Temp.	Temp.
Meat	110 - 140	tish		15VV	100	148
Stew	160 or more	Rice		154	150	161
Soup	175 or more	mis <b>o</b>		1562	150	176
Hot Vegetables	160 or more	Green beans		1500	150	161
Canned fruits/Pudding	40 or less	Cantaloup		1 en	-	
Milk	40 or Less	milk '		1/2		
		butter		Im		
Generally, Tempera  • Creamed Item		re: Scoo	ntity/Portion: ops; cups, tblsn h; pieces; etc		handful; slice	s; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 11-01-0	1		Day:	hursd	un	<u> </u>
BREAKFAST – A	Arrival Time:	0659	Officer's S	ignature:_	<u>A</u>	<i></i>
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	· · · · · · · · · · · · · · · · · · ·	1srv_	130	140
Hot Cereal	150 or More	Plain Oatmeal		1sw	145	154
Juice	40	Orange suice		Ten		
Milk	38 - 40	milk		In		***
		bread		Ien		-
		butter		Ica		
				/		
LUNCH – Arriva No. of Meals:	l Time: 12	00	Officer's	Signature:_	J	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Relieated Temp
Meat	110 - 140	fish fillet		2 la	105	135
Stew	160 or more					
Stew Hot Starch	160 or more 150 or more	,			141	155
		Hot nice		SN	14/	155
Hot Starch	150 or more	,		Isn Isn	141	155
Hot Starch Hot Vegetables	150 or more	Hot n'ce Green beans		SN	141	155
Hot Starch Hot Vegetables	150 or more	Hot rice Green beans Pears Milk		SN  SN  21a	141	155
Hot Starch Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals:	150 or more 160 or more 40 or less	Hot nice Green beans Dears	Officer's	ISNV ISNV 21a Iea	141	155
Hot Starch  Hot Vegetables  Canned fruits/Pudding  DINNER - Arriv	150 or more 160 or more 40 or less	Hot rice Green beans Pears Milk	Officer's	ISNV ISNV 21a Iea Iea	141	
Hot Starch Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals:	150 or more 160 or more 40 or less val Time:	Hot n'cl Green beans Pears Milk Juck 1715 Menu/How meal is cooked		SNV   1SNV   21a   1ea   1ea   Signature:	/ 4/ /50	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals: Description	150 or more 160 or more 40 or less  val Time:  Actural Temperature	Hot n'cl Green beans Pears Milk Juck 1715 Menu/How meal is cooked		SW  SW   Jan   Ila   Ila   Signature:	Arrival Temp.	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals: Description  Meat	150 or more 160 or more 40 or less  val Time:  Actural Temperature 110 - 140	Hot n'cl Green beans Pears Milk Juich 1715 Menu/How meal is cooked		SW   1SW   2 La   1 La   1 La   Signature: Quantity Portion   1 S N	Arrival Temp.	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals: Description  Meat Stew	150 or more 160 or more 40 or less  val Time:  Actural Temperature 110 - 140 160 or more	Hot n'cl Green beans Pears Milk Juck 1715 Menu/How meal is cooked		SW  SW   Jan   Ila   Ila   Signature:	Arrival Temp.	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals: Description  Meat Stew Soup	150 or more 160 or more 40 or less  Tal Time: Actural Temperature 110 - 140 160 or more 175 or more	Hot n'Cl Green beans Pears Milk Juich 1715  Menu/How meal is cooked  Deef Cfew Wyegeta macaroni Soup		SW   1SW   2 La   1 La   1 La   Signature: Quantity Portion   1 S N	Arrival Temp.	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding  DINNER - Arriv No. of Meals: Description  Meat Stew Soup Hot Vegetables	150 or more 160 or more 40 or less  Val Time:  Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Hot n'cl Green beans Pears Milk Juich 1715 Menu/How meal is cooked		SW  SW   Jan   Ja	Arrival Temp.	Reheated Temp.

#### Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;